



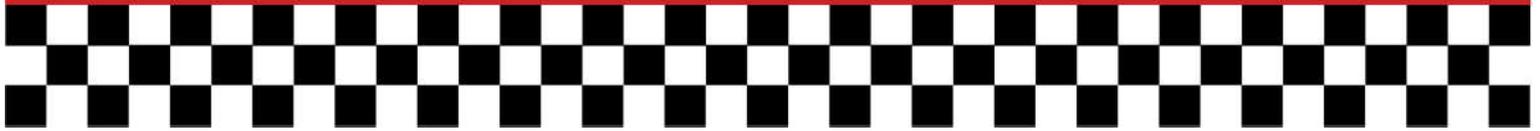
Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

March-April 2019

Volume 33 Issue 3

www.ajjiccasa.org



2019 Board of Directors

President • Carol Westbrook
Vice-President • Tracy Reuter
Secretary • Patti Taylor
Treasurer • Bev Denton
Director-At-large • Dennis Brann
Special Events Coordinator • Monica Molloy
Past President - Roberta Kalan

2019 Committee Chairs

Judge Recruiter • Michele Lococo
Membership • Laure Hilden
Speaker Chairperson • Judith Greenberg
Director of Judges • Geanie Tilley
Webmaster • Carlos Magaña
Member Data Coordi. • (redefining position)
Retail Cookbook Sales • Mike & Sally Myers

CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajijic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.

PRESIDENTS MESSAGE

Greeting to all of our CASA members. What a busy and active month we have had at CASA this March. Our meeting this month was great, with all the presentations turning out to be delicious dishes. Thank all our presenters this month for a fantastic effort and a job well done. Hopefully April's selections will be just as wonderful. If you haven't signed up yet please do so with Roberta as soon as possible. It would be so nice to have two full tables of food this month.

Our Ninos dinner was auctioned off earlier this month and went for the grand amount of \$60,000.00 pesos. Everyone that attended the event had a wonderful

time and looked fantastic in their makeup. The dinner will be given on November 1st later this year. What a treat and surprise the eight people that bought the dinner are going to have in November.

I would like to introduce you all to two of our new members this month, Francisco (Paco) Javier Rincon Camara and Pierre Paquette. They said goodbye to Puerto Vallarta in May of 2018 and decided to make Lakeside their full time home. Paco is originally from Mexico City, and now retired from his 33 year dental practice. Pierre, a retired government employee and entrepreneur, originally from Canada, is also retired and moved to Mexico in 2009. They moved to Lakeside to a home they have owned since 2012. They have recently joined CASA with the objective to support local youth in the culinary arts field. At the same time Paco and Pierre wanted to grow their own personal talents in the culinary arts and gain access to culinary resources. They both share interests in all aspects of food and its preparation, cooking and baking. The mixture of their Mexican and French Canadian roots makes for an interesting blend of flavor, creativity and magic in their kitchen. They enjoy cooking together and creating exquisite meals and desserts to share with their friends, and now with CASA. Welcome Paco and Pierre!

Thank you all for making CASA great. I'll see you at the next meeting, April 22.

Sincerely, Carol Westbrook
President CASA

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, April 22nd, 2019.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

April 22th categories

Category A - Brunch main course

Category B - Fruit dessert

Culinary Arts Society of Ajijic

Meet our February 2019 Judges

Page 2



Jean Francois Rousseau

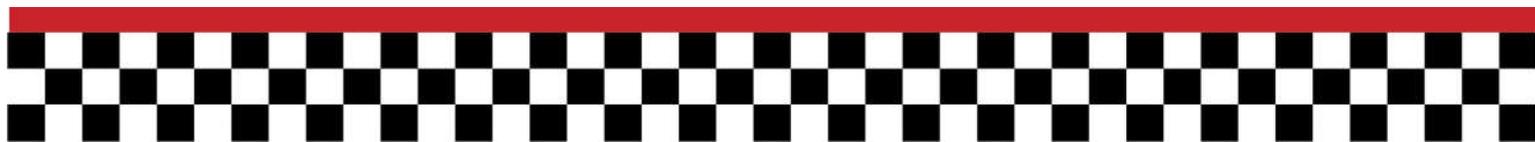
Jean is visiting us from Dijon, France. He is a principal of a middle school there, but like many Frenchmen his true passion is food and wine. He has an amazing personal wine cellar. He loves to cook and his specialty is complex sauces.

Leticia Reyes Tatinclaux

Leticia is from Monterey. She grew up cooking Mexican cuisine and then married a Frenchman. When she moved to France she learned how to cook French food and fell in love with it! She has returned to Mexico, but her love of French food remains.

Patrick Winn

Many thanks to our long time and Honorary member, past president Patrick Winn for stepping in to judge our French Main Courses and Desserts. Patrick won many first prizes and his recipe is featured in our 30th Anniversary CASA Cookbook. Patrick, along with his Fiance Helena maintain our cookbook and apron sales at our meetings and special events as well.



Culinary Arts Society of Ajijic

Meet our February 2019 Winners

Page 3

First Place taste

Sally Myers

SAUMON EN CROUTE AUX
EPINARDS ET PERNOD AVEC
SAUCE BEURRE BLANC



CATEGORY A

French Main Course

Second Place & Best
presentation

Michele Lococo

ESCARGOT STUFFED
CHICKEN

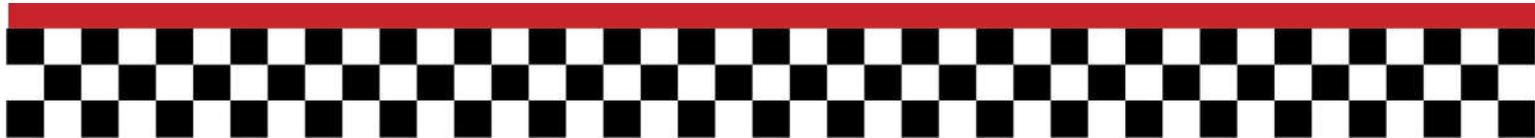
Third Place & Peoples
Choice

Monica Molloy

MONKFISH CREPES W/
LOBSTER BASE SAUCE



Winners: Sally Myers, Michele
Lococo & Monica Molloy



Culinary Arts Society of Ajijic

Meet our February 2019 Winners

Page 4

First Place taste & Best presentation

Carol Westbrook

TARTE AUX POIRES A LA BOUDALOUÉ



CATEGORY B

French Desserts



Second Place, Peoples Choice & Best Presentation

Carol Van Gorp

CREPES SUZETTE



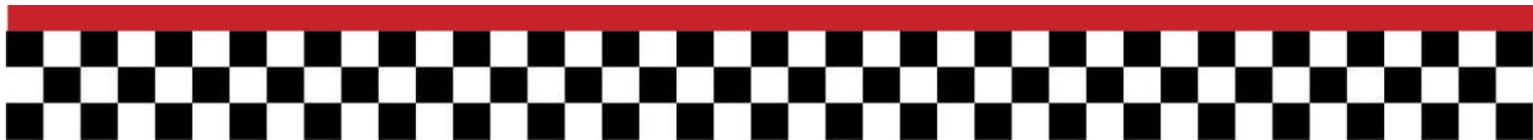
Third Place & tie Peoples Choice

Tracy Reuter

ALMOND, ELDERFLOWER AND LIME TRAVEL CAKES



Winners: Carol Westbrook, Carol Van Gorp & Stacy Reuter



Culinary Arts Society of Ajijic

Meet our February 2019 Winners

Page 5



Cat A and B Winners: Carol Westbrook, Carol Van Gorp, Stacy Reuter, Sally Myers, Michele Lococo & Monica Molloy



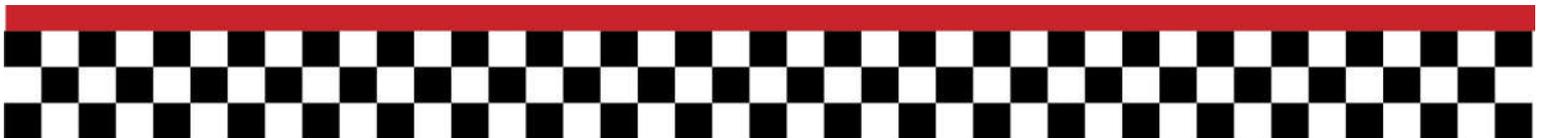
1st Place Winners:
Sally Myers & Carol Westbrook



Peoples Choice Winners:
Monica Molloy & Carol Van Gorp



Best Presentation Winners:
Michele Lococo & Carol Van Gorp



Culinary Arts Society of Ajijic

February 2019 Winning Recipe

Page 6

FIST PLACE CATEGORY A SAUMON EN CROUTE AUX EPINARDS ET PERNOD AVEC SAUCE BEURRE BLANC

Sally Myers

The following amounts might need to be increased/decreased depending on how many you are serving.

- One Kilo puff pastry (left over will freeze well, I get it at
- the French Bakery west of Ajijic)
- One kilo salmon in one piece
- One bag of frozen spinach, thawed and squeezed as dry as possible
- One shallot finely chopped
- 3 Tblsp butter
- 3 Tblsp Pernod
- ¼ cup cream, or more if you prefer

1. Make a template of the salmon. Using parchment paper, create a fish the same size as the piece you are using, allowing room to make the head and tail out of just the puff pastry. Divide puff pastry in half, roll out half and using the template, leave about an extra inch all the way around.
2. Salt and pepper the salmon and place on the puff pastry.
3. Have this on parchment paper on a cookie sheet.
4. Saute the shallot in melted butter, add the spinach, and stir to incorporate.
5. Add the Pernod, and allow some of it to burn off, then add the cream, salt and pepper to taste.
6. Spread the spinach mixture on top of the salmon.
7. Roll out the puff pastry using the template and allowing extra room on the sides. Fit it on top of the

- salmon and seal
8. the edges of the top and bottom portions together with the tines of a fork. Using extra puff pastry, create the head and tail of the salmon. Add eyes, gills or scales using your own creativity. OR
 9. Portion the salmon into serving pieces, cut puff pastry 1 inch longer than each piece of fish, and seal as above in individual packets, or shape into individual fish instead of one big fish.
 10. Create several air vents on the pastry, and egg wash the whole thing. Bake on parchment paper at 400 until golden brown, use convection if you have it.
 11. Make your favorite lemon or herb beurre blanc, if you wish.

FIST PLACE CATEGORY B TARTE AUX POIRES A LA BOURDALOUE

Carol Westbrook

- 8 pears (2 lbs.) firm, ripe, unblemished
- 2 cups cold water
- 1 Tb lemon juice

Peel and halve the pears. Neatly stem and core them with a knife. Drop each half as it is prepared into the acidulated water to keep them from discoloring.

- 2 cups red Bordeaux wine
- 2 Tb lemon juice
- ¾ cup sugar
- 1 stick Cinnamon

Bring the wine, lemon juice, sugar and cinnamon to a boil in a 3 qt. saucepan. Drain the pears, and drop into the boiling

syrup, bring the liquid to just below the simmer for 8 to 10 minutes or until pears are tender when pierced with a knife. Do not over cook, they must hold their shape. Remove saucepan from heat and let cool in the syrup for 20 minutes. Drain the pears on a rack

- 1/2 cup Red Currant Jelly
- Candy thermometer

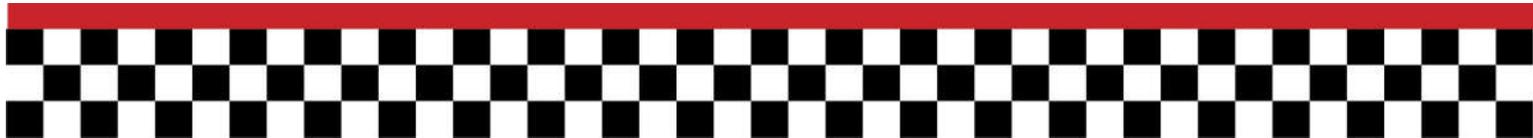
Rapidly boil down the syrup to the thread stage (230 degrees). Measure out 1/2 cup of syrup and simmer it with the Red Currant Jelly until the jelly has dissolved and the syrup coats the back of a spoon with a light glaze.

1. Frangipani Cream Sauce
- 2.
3. 1 egg
- 1 egg yolk
- ¾ cup granulated sugar
- 1/2 cup sifted all purpose flour
- 1 cup boiling milk

Beat the egg and egg yolk in a mixing bowl, gradually adding the sugar, until mixture is pale yellow and forms the ribbon. Beat in the flour. Then beat in the boiling milk in a thin stream of droplets.

Pour into a saucepan and set over a moderate heat. Stir slowly with a whisk, reaching all over the bottom of the pan. When mixture begins to coagulate into lumps, beat it vigorously until it smooths and thickens into a stiff paste. Then over a moderately low heat, beat it with a wooden spoon for 2 to 3 minutes to cook the flour thoroughly. Be careful the custard doesn't scorch on the bottom of the pan.

- 3 Tb butter
- 2 tsp vanilla extract
- 1/4 tsp almond extract
- 1/2 cup pulverized almonds



Culinary Arts Society of Ajijic

Meet our March 2019 Judges

- 3 Tb Cassis

Off the heat, beat in the butter, then the flavorings, almonds and Cassis. If not used immediately, clean custard off the sides of pan, dot top with butter and place plastic film over cream so a skin does not form. Frangipane will keep for a week under refrigeration.

- 1 10-inch fully cooked sugar crust shell

Paint the inside of the shell with a thin layer of the pear and jelly glaze.

- 2 1/2 cups chilled frangipane sauce

Spread the frangipane sauce in the pastry shell. Cut the pears crosswise and arrange them over the custard.

Decorate with sliced almonds and spoon a light coating of the glaze over the top of the tart.



Thayne Madrid

Thayne has worked in the culinary business since 1995.

He received his degree in culinary arts and management from the Oregon Culinary Institute in 2013. Thayne was born in Germany, then grew up in Mexico, Asia and the United States, giving him an appreciation of food from around the world. He is the former owner and chef of the Greek restaurant Opa, and is currently working on a menu for a new food truck.

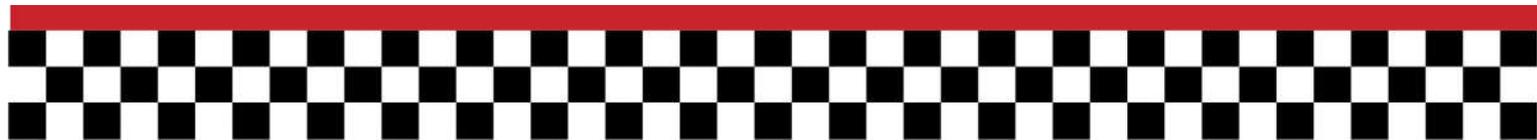
Athena and Walter Green

Walter and Athena Green from Michigan have been living in the lakeside area for the past 1 1/2 years. They moved here from Detroit with their two young daughters with the goal of exposing them to different cultures and language.

They had run a walk up cafe in Detroit years before and longed to get back in the business. The last two months they established the restaurant Antojitos Internacionales located in downtown Chapala. A concept that encompasses popular international cuisine from multiple continents around the world.



**LET'S GET
COOKING**



Culinary Arts Society of Ajijic

Meet our March 2019 Winners

First Place taste & 3 way tie
for Presentation

Monica Molloy / Robbin Moore
RED SNAPPER FLORIDA
CUBAN STYLE



CATEGORY A

Mashup/Fusion Main Course

2nd Place, Peoples Choice
& 3 way tie for Presentation
Allegra Willis / Jose Melendrez
VINDALOO SMOKED PORT
RIB TAMALES W/MINT
CHUTNEY

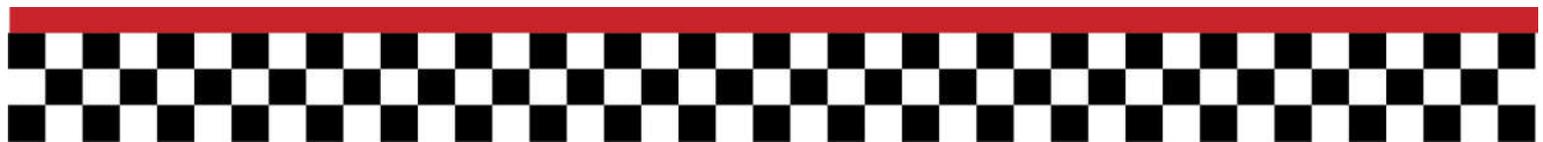


Third Place
Roberta Kalan / Carol Van Gorp
CREAMY CAJUN SHRIMP
ENCHILADAS



Winners: Robbin Moore, Monica Molloy, Allegra Willis,
Jose Melendrez, Carol Van Gorp & Roberta Kalan

3 way tie for Presentation
Laure Hilden/Toni Ryan
GRILLED CHICKEN TERIYAKI TACOS
W/PINEAPPLE MANGO SALSA



Culinary Arts Society of Ajijic

Meet our March 2019 Winners

First Place taste & Best presentation

Tracy Reuter / Michele Lococo
GREEN TEA AND CHOCOLATE TARTS



CATEGORY B

Mashup/Fusion Desserts

Second Place & Peoples Choice

Paco Rincon Camara / Pierre Paquette
RED WINE CHOCOLATE CAKE W VERY BERRY CHEESECAKE

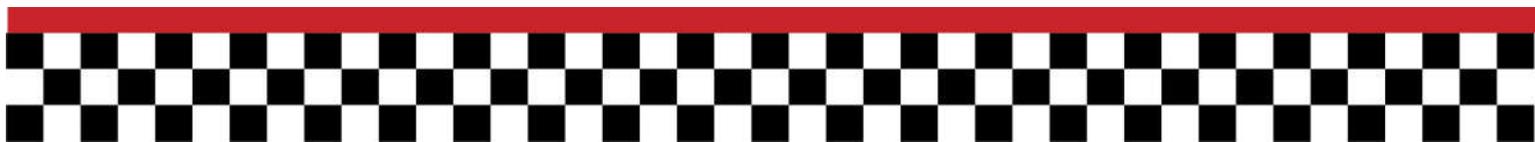


Third Place

Leslie Rogers / Charlotte Donaldson
ITALIAN CANNOLI CUPCAKES



Winners:
Tracy Reuter, Michele Lococo,
Paco Rincon Camara, Pierre Paquette,
Leslie Rogers & Charlotte Donaldson



Culinary Arts Society of Ajijic

Meet our March 2019 Winners

Page 10



All the winners both A, B

Top row: Robbin Moore, Allegra Willis, Roberta Kalan, Laure Hilden, Toni Ryan, Michele Lococo, Paco Rincon Camara, Monique Beaufays
 Bottom row: Monica Molloy, Jose Melendrez, Carol Van Gorp, Tracy Reuter, Pierre Paquette, Charlotte Donaldson



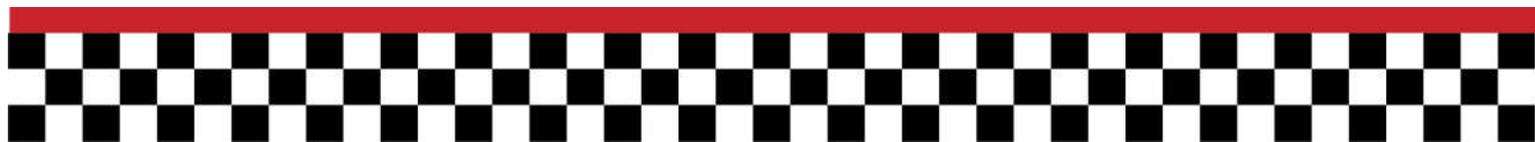
First Place winners: Robbin Moore, Monica Molloy, Michele Lococo & Tracy Reuter B.



Cat A 3 way tie for Presentation: Robbin Moore, Monica Molloy, Allegra Willis, Jose Melendrez, Laure Hilden & Toni Ryan



Cat. A Peoples Choice: Allegra Willis & Jose Melendrez



Culinary Arts Society of Ajijic

March 2019 Winning Recipe

Page 11

FIST PLACE CATEGORY A RED SNAPPER FLORIDA CUBAN STYLE

Monica Molloy / Robbin Moore

Snapper

- 4- 6 ounce red snapper filets
- 2 Tbsp. canola oil
- Kosher salt & fresh ground black pepper
- 1 green plantain peeled and sliced paper thin on a mandolin

Black Bean Sauce

- 1 1/2 cups dried black beans, picked over
- 1 small red onion, coarsely chopped
- 2 cloves garlic
- 2 canned chipotle chilies in adobo, chopped
- 1 teaspoon ground cumin
- Kosher salt

1) Cover the beans by at least 2 inches of cold water and let soak for at least 8 hours or overnight

2) Drain the beans, place in a medium saucepan, and add the onion, garlic, chipotles, and cumin. Pour in enough cold water to cover by an inch. Bring to a boil, reduce the heat, and simmer, adding more water if the beans appear dry, until the beans are tender, 1-2 hours.

3) Using a slotted spoon, transfer the bean mixture to a

food processor. Add 1 cup of the cooking liquid, season with salt, and process until almost smooth; the sauce may be a little chunky. If the sauce is too thick, thin with more of the cooking liquid.

Mango-Avocado Relish

- Juice of two limes
- 1 tablespoon canola oil
- 1 tablespoon honey
- Kosher salt and freshly ground black pepper
- 1 ripe Hass avocado, peeled, pitted, and diced
- 1 ripe mango, peeled, pitted, and diced
- 1/2 small red onion, finely diced
- 1/3 cup coarsely chopped fresh cilantro

Whisk together the lime juice, oil, and honey in a medium bowl. Season with salt and pepper.

Add the avocado, mango, red onion, and cilantro and mix gently to combine. The relish can be made 30 minutes in advance and kept at room temperature

Snapper

Method continued-

4) Brush the skin side of the snapper with oil and season all over with salt & pepper

Cover the surface of the fish with plantain slices, overlapping them. Brush the plantains with oil and season with salt & pepper.

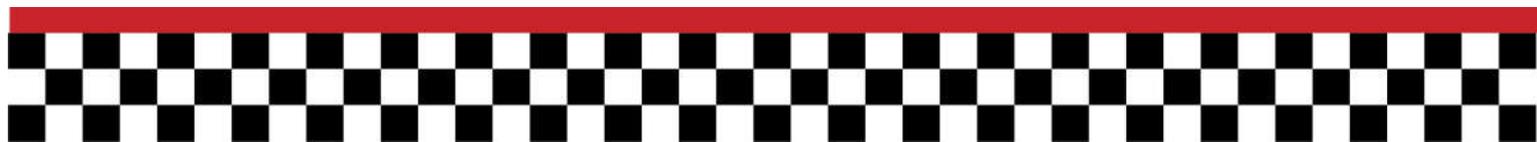
5) Heat 2 Tbsp. oil in a large nonstick pan over medium high heat and carefully place the fish in the pan, plantain side down. Cook until the crust is light golden brown, about 4 minutes. Turn the fish over and continue cooking until just cooked through, about 4 minutes.

6) Spoon some of the black bean sauce onto 4 plates and drizzle with some jalapeño crema. Set the snapper, plantain side up on top. Spoon some mango-avocado relish next to the fish and garnish with chive oil.

JALAPEÑO CREMA

- Makes 1/2 cup
- 1/2 cup crème fraiche or sweet crema
- 1 large jalapeño chile, roasted, peeled, and seeded
- Kosher salt and freshly ground black pepper

Combine the creme fraiche and jalapeño in a food



Culinary Arts Society of Ajijic

March 2019 Winning Recipe

Page 12

FIST PLACE CATEGORY B GREEN TEA AND CHOCOLATE TARTS

Tracy Reuter / Michele Lococo

Chocolate Cookie Stars

- 1 cup softened butter
- 1 ½ cup sugar
- 2 eggs
- 1 tsp vanilla
- 3 cups flour
- 2/3 cup dark chocolate powder
- ½ tsp baking powder (1/4 at high altitude)
- ¼ tsp salt

Cream butter and sugar. Beat in vanilla and eggs. Sift remaining ingredients and gradually beat into batter. Divide in half and refrigerate for ½ hour. Roll out

and cut out stars. Bake at 350 for 10-12 minutes.

Green Tea Macaroons

- 165 g egg whites
- 20 g sugar
- 190 g ground almonds
- 340 g icing sugar
- 20 g green tea powder

Whip egg whites and slowly add sugar until mixture is smooth and glossy. Fold in mixed almonds, icing sugar and green tea powder. Pipe into tartlet tray. Bake at 270 for 25 to 30 minutes.

Green Tea Crème Brulée

- 350 g whipping cream
- 100 g egg yolks
- 82 g sugar
- 7.5 g green tea powder
- 100 g milk

- 1 tbsp gelatine

Whisk egg yolks and sugar. Bring cream to a boil, then slowly whisk into eggs. Soak gelatine. Mix milk and green tea powder. Add both to cream mixture. Strain and pour into flexi flexipan petifour mold. Bake at 250 for 20 to 25 minutes.

Chocolate Ganache

- 1 cup whipping cream
 - 1 1/3 cup chopped chocolate
- Heat cream. Take off of heat and add chocolate. Whisk until smooth. Refrigerate for an hour.

Assembly

Pipe chocolate Ganache on Macaroons. Add a Crème Brulee and stick a star cookie in the crème brulee.

2019 PRESENTATIONS

April 22th

- Category A - Brunch main course
- Category B - Fruit dessert

May 20th

- Category A - Cold soups/salads
- Category B - Cookies and bars

June 17th

- Category A - Picnic basket main
- Category B - Tarts and pies

July 15th

- Category A - Non traditional asian main
- Category B - Non traditional asian

dessert

**Indonesia, Bangladesh, Sri Lanka, Lebanese, Vietnamese, Philippine, Malaysia*

August 19th

- Category A - Cajun/Creole main
- Category B - Southern desserts

September 23th

- Category A - Mexican main course
- Category B - Mexican main dessert

October 21th

- Category A - Non-traditional cuts of meat main dish

-i.e.- Beef-Beef Shin, Chuck Steak, Shoulder Tender. Pork -Pork Collar, Skirt Steak, Rib Chops. Lamb- Blade Chops, Rib Chops, Shank. Veal - Shoulder, Arm, Rib Chops, Blade Chops

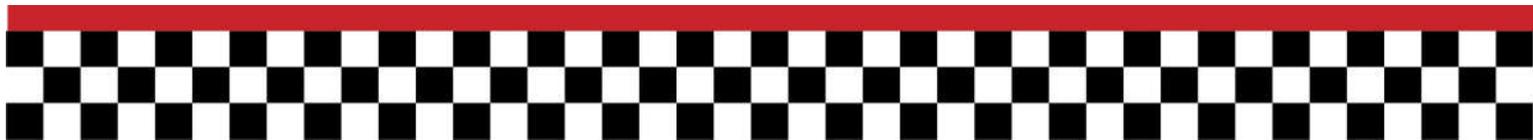
- Category B - Cakes

November 11th

- Category A - Seafood/Shell fish main
- Category B - Custard, flan, mousse

December 16th

- Annual Holiday Party with botanas and desserts



Culinary Arts Society of Ajijic Special Events 2019

Page 13

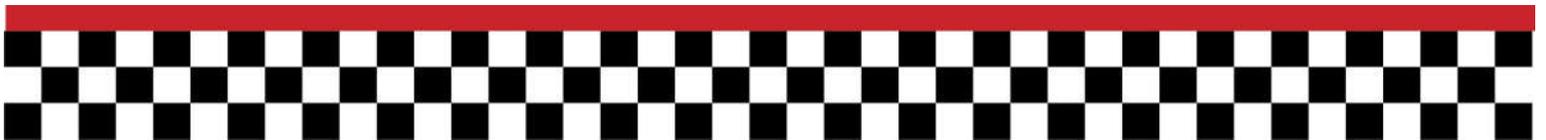


“Northern Lights Music Festival dinner CASA donated, featuring the menu and recipes compliments of celebrity chef Greg Couillard from Canada”
Pictured are Mike Myers - our Wine Stuart and Chef Sally Myers.

CASA 2018 Bing Award winners
Monica Molloy, Michele Lococo,
Janeth Jorch & Carol Westbrook



Niños incapacitados Fundraiser - Bartenders



Culinary Arts Society of Ajijic Awards Banquet 2019

Page 14

